

**USDA, AMS,
Livestock and Seed Program**

APPROVED

**ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS
(IDCR) FOR
Pork Special Trim,**

Contracting Officer Technical Representative (COTR):

Standards, Analysis, and Technology Branch
Room 2607, Phone: (202) 720-4486

Effective October 2007

I. ITEM DESCRIPTION

- Items –
- (1) Pork Leg (Fresh Ham) Tip, Boneless – This item shall consist of the knuckle (sirloin tip) portion of the leg (the *tensor fasciae latae* and quadriceps group)
 - (2) Pork Shoulder, Picnic, Cushion, Boneless – This item shall be derived from a Pork Shoulder, Picnic, Boneless and consist of the *triceps brachii* muscles.

II. CHECKLIST OF REQUIREMENTS

These pork items must be produced under Food Safety and Inspection Service (FSIS) regulations and this checklist of requirements.

A. ITEMS

Contractors must describe the necessary processing steps with pictures to comply with the items below.

1. PORK LEG (FRESH HAM) TIP, BONELESS

This item shall consist of the knuckle (sirloin tip) portion of the leg (*tensor fasciae latae* and quadriceps group). Connective tissue and tendinous ends shall be removed.

2. PORK SHOULDER, PICNIC, CUSHION, BONELESS

This item shall be derived from a Pork Shoulder, Picnic, Boneless and consist of the *triceps brachii* muscles. The shank end shall be butterflied to expose and remove the heavy connective tissue associated with tendons.

B. MATERIALS

The contractor's technical proposal must describe a process plan with a documented quality control program that includes procedures, records, forms, etc. that demonstrate conformance with the following Checklist of Requirements.

1. MEAT COMPONENT

Pork derived from muscle systems set forth in Section I shall be the only meat component allowed.

- a. Domestic Origin Of Meat Component – Pork must originate from U.S. produced livestock as defined in the applicable announcement.
- b. Harvesting (Slaughtering) – Hogs will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All hogs shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Hogs – Meat from carcasses of non-ambulatory hogs will not be included in USDA purchased boneless pork product.
 - (3) Spinal Cord Removal – All spinal cord tissue must be removed during the harvest process.
- c. Boneless Pork – Boneless pork will comply with the following requirements:
 - (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
 - (2) Handling – All boneless pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork.
 - (3) Lean Quality – Fresh-chilled pork must be reasonably uniform in color (slightly two tone color is permissible) ranging from light pink to light red. The pork muscles must not exhibit any evidence of pale, soft, and/or exudative conditions.
 - (4) Objectionable Materials – All skin, bone, cartilage, organ tissue, lymph glands, heavy connective tissue, and foreign materials shall be removed.
- d. Fresh-Chilled Pork – Only fresh-chilled pork which has never been previously frozen will be allowed.
- e. Mechanically Separated – Pork that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

2. NON-MEAT COMPONENTS

Non-meat components such as bones, cartilages, skin, spinal cord, organ tissue, and foreign material are not allowed.

3. FAT LIMITATIONS

Maximum average surface fat thickness – Peeled/Denuded, Surface Membrane Removed (90% lean exposed). Flake fat cannot exceed 1/8 inch in depth at any point.

4. STATE OF REFRIGERATION

Fresh-Chilled or Frozen as specified in the announcement. When Fresh-Chilled is specified, product will be maintained and delivered at a temperature not less than 28°F (-2.2°C) or higher than 40°F (4.4°C). When frozen is specified, product will be frozen to an internal temperature of not higher than 0° F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

C. PREPARATION FOR DELIVERY

The contractor's technical proposal and process will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

1. PACKAGING

For Pork Special Trim to be delivered frozen, product shall be bulk packaged without use of plastic liner material. When Pork Special Trim is to be delivered fresh-chilled, product shall be placed into plastic lined combo- bins.

2. PACKING

Frozen bulk packaged Pork Special Trim shall be packed into containers to a net weight of 60 pounds. Only one style and size of **leak proof** container will be used for each item within any one delivery unit. Fresh-chilled Pork Special Trim bulk packaged product shall be placed in plastic lined combo-bins to a weight of between 1850 to 2250 pounds.

3. CLOSURE

Sixty pound shipping containers shall be strapped. Combo-bins shall be sealed.

4. LABELING

Shipping container labels will be illustrated in the contractor's technical proposal and contain the following information:

- a. USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- b. Applicable contract number.



- c. A traceability code that is traced back to establishment number, production lot, and date.
- d. Pork Special Trim product code: **Fresh: A701; Frozen: A711.**
- e. The words "For Further Processing Into Cooked Items" will appear on the principle display panel.

D. PALLETIZED UNIT LOADS

All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

E. DELIVERY UNIT

The delivery unit will be 42,000 pounds net weight (18,900 kg.) net weight (700 frozen shipping containers or 20 fresh-chilled combo-bins).

F. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of shipping container may be used in any one delivery unit.

2. TEMPERATURE

Product temperature will not exceed 0° F at the time of shipment and delivery for frozen delivery, 40°F at the time of shipment and delivery for fresh-chilled delivery.

3. SEALING

All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the ISO 17712 standard.

G. WARRANTY AND COMPLAINT RESOLUTION

1. WARRANTY

The contractor will guarantee that the product complies with all contractual requirements.

2. COMPLAINT RESOLUTION

The contractor's technical proposal must provide the steps taken to resolve complaints received on the product i.e., point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement.

H. NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product.